

Baby Back Ribs with Guava Barbecue Sauce

Recipe courtesy of Steven Raichlen

Baby Back Ribs Ingredients

3 tbsp sugar
2 tbsp coarse salt (kosher or sea)
2 tbsp freshly ground black pepper
1 tbsp Chinese dry mustard
2 tsp Chinese five-spice powder
1 cup Chinese rice wine, sake, or rice vinegar
2 racks baby back ribs (4 to 5 pounds total), membranes removed

Guava Barbecue Sauce

8 ounces guava paste, cut into 1/2 inch pieces
1/2 cup rice or cider vinegar
1/3 cup dark rum
1/4 cup ketchup or tomato paste
3 tbsp fresh lime juice
1 1/2 tbsp soy sauce
1 1/2 tbsp Worcestershire sauce
1 tbsp minced fresh ginger
1 tbsp minced scallion white
1/2 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp ground allspice
3 tbsp brown sugar
Coarse salt (kosher or sea) and fresh ground black pepper to taste

Set the EGG for indirect cooking with a convEGGtor at 275°F.

Prepare the rub with sugar, salt, pepper, mustard and five spice powder in a bowl and mix. Sprinkle the ribs on both sides with rub, rubbing it into the meat.

Arrange the ribs, bone side down. After cooking for 1 hour spray the ribs with rice wine. Cook another 3 to 4 hours and spray the ribs once or twice. When ribs are cooked, the meat will have shrunk back from the ends of the bones by about 1/2-inch.

For the guava barbecue sauce, place the guava paste, vinegar, rum, ketchup or tomato paste, lime juice, soy sauce, Worcestershire sauce, ginger, scallion whites, cinnamon, nutmeg, allspice, and salt and pepper in a heavy saucepan.



Add 1/4 cup water. Gently simmer the sauce over medium heat until thick and richly flavored, 10 minutes, whisking to break up the pieces of guava paste. The sauce should be thick but pourable—add water as needed. Correct the seasoning, adding salt and pepper to taste.

In the last 30 minutes, brush the ribs on both sides with some of the guava barbecue sauce. Grill until the ribs are browned and bubbling, 2 minutes per side.

Transfer the ribs to a large platter or cutting board, and cut the racks in half, widthwise (or into individual ribs). Serve at once with the remaining guava sauce on the side.

